



Food Grade Compliance Documentation

PRODUCT: CRC Food Grade White Chain
& Drive Lube
CODE/S: 3100
SIZE/S: 400mL

THIS DOCUMENT CONTAINS:

- MSDS
- TSE/BSE statement
- NZ AsureQuality approval
- MPI approval
- TDS
- Allergen certificate



IN CASE OF EMERGENCY CALL: 09 278 7913

CRC INDUSTRIES NEW ZEALAND

Ph: 09 272 2700

Fax: 09 274 9696

Email: customerservices@crc.co.nz



Address: 10 Highbrook Drive, East Tamaki, Auckland

26/11/2020

NZ POISONS CENTRE 0800 764 766 | NZ EMERGENCY SERVICES: 111 - THIS IS A SUMMARY ONLY - FULL REPORT AVAILABLE

CRC(NZ) 3100 White Chain and Drive Lubricant Aerosol

INGREDIENTS	CAS NO	%	TWA
1-decene trimer and tetramer, hydrogenated	68649-12-7	5-10	5 mg/m3
LPG (liquefied petroleum gas)	68476-85-7.	30-50	1800 mg/m3
white mineral oil (petroleum)	8042-47-5	30-50	5 mg/m3
polytetrafluoroethylene	9002-84-0	2-5	-

GHS	DG
	 <p>UN No: 1950 Hazchem Code: Not Applicable DG Class: 2.2 Subsidiary Risk: Not Applicable Packing Group: Not Applicable</p>

PROPERTIES



Liquid. Gas. Does not mix with water. Does not burn.

EMERGENCY

Not Available

FIRST AID

Skin: Wash with soap & water. Apply cleansing cream.

Fire Fighting: Keep containers cool. Keep surrounding area cool. Water spray/fog.

Spills and Disposal: Absorb with dry agent. Stop leak if safe to do so. Use only in well ventilated areas. Dispose of this material and its container at hazardous or special waste collection point. This material and its container must be disposed of in a safe way.

HEALTH HAZARD INFORMATION

Determined by Chemwatch using GHS/HSNO criteria

6.1E (aspiration), 6.3B

Signal word: **Warning**

Hazard statement(s):

H316 Causes mild skin irritation.

H305 May be harmful if swallowed and enters airways.

PRECAUTIONS FOR USE



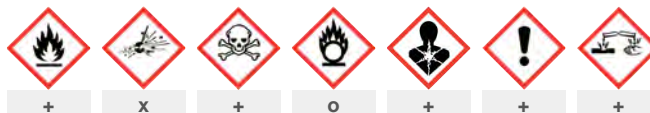
Gloves: When handling larger quantities:

Respirator: Type AX-P Filter of sufficient capacity. (AS/NZS 1716 & 1715, EN 143:2000 & 149:2001, ANSI Z88 or national equivalent)

Storage and Transportation: Store in cool, dry, protected area. Use only in well ventilated areas. Dispose of this material and its container at hazardous or special waste collection point. Keep out of reach of children. Keep away from heat.

Fire/Explosion Hazard: Vapours/gas heavier than air. Toxic smoke/fumes in a fire. Risk of explosion if heated under confinement. Use only in well ventilated areas. Dispose of this material and its container at hazardous or special waste collection point.

SAFE STORAGE WITH OTHER CLASSIFIED CHEMICALS



X — Must not be stored together

O — May be stored together with specific precautions

+ — May be stored together



TSE/BSE Statement

All *Food Grade* products supplied by CRC Industries New Zealand are made from synthetic or manufactured materials and do not contain any raw materials produced or derived from substances of animal origin. The manufacturing processes do not use any ingredient of animal origin nor do the products come in contact with animal products during storage and transportation.

We declare that our products are Dioxin Free.

All products produced by CRC Industries NZ are free from:

- Transmissible Spongiform Encephalopathy (TSE) and
- Bovine Spongiform Encephalopathy (BSE)

A handwritten signature in black ink, appearing to read 'M. Walbran', is positioned above the printed name.

Murray Walbran
Managing Director
CRC Industries New Zealand
Auckland, New Zealand

Issued: September 1, 2020



The Professional's Choice

29/04/2019 H2281

CRC Industries (Aust.) Pty Ltd, 9 Gladstone Rd, Castle Hill,
NSW 2154 Australia, P. (02) 98496700 Fax (02) 96894914
info@crcind.com.au
CRC Industries (NZ) Ltd, 10 Highbrook Drive East Tamaki
Auckland. P 09 272 2700, F 09 2749696. Contact John
Sokolich email sokolichj@crc.co.nz

Global Proficiency Ltd for AsureQuality Ltd,
Unit 2/25 Mareno Rd, (P O Box 1335)
Tullamarine Vic 3043, Australia +61 3 9089
1151

Global Proficiency Ltd for AsureQuality Ltd,
Ruakura Research Centre, 10 Bisley Road,
Enderley, Hamilton 3241, P O Box 20474
Hamilton

To whom it may concern,

3100 Food Grade White Chain & Drive Lube (was White Chain & Drive Lubricant)

- Product description: lubricant
- Used for: food areas incidental contact

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H2281 with conditions.

This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <http://assessedproducts.asurequality.com>. This supports food Risk Management Programmes & other endorsements that may apply to this product include MPI regulated farm dairy approval, MPI dairy factory endorsement, MPI regulated non-dairy animal product approvals, EPA HSNO-OSH-environment approval (& previously AQIS).

Conditions:

- Used per instructions, legislation & GMP for food areas for incidental food contact (release agent/ lubricant/ protective film as appropriate) minimum quantity/ transfer, washed or wiped. Dairy transfer low e.g. <1% of 21CFR178.3570 values of hydrocarbon <10 mg/kg, silicone here <1 mg/kg.
- The assessment is subject to notification of change and expires on 29/04/2024.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy statement (no changes since last report).

Prepared by Global Proficiency for AsureQuality Ltd...

R.G. Hutchinson

Supplier:.....

Date: *07/05/19*

Scope and purpose of the assessment:

- AsureQuality assessment is a non-regulated, voluntary, and evidential certification by the supplier demonstrating equivalence with food safety standards, and also that product instructions address hazards for staff & equipment. The assessment is independently confirmed, without prejudice or guarantee, using information submitted by the supplier or from other sources. Confidentiality of the product formulation is maintained using coded material identifiers in the report, and appendices containing confidential information are provided only to the supplier.
- Scope: NZ checks (FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures

Summary of assessment with risks highlighted:

- Information and prior assessments (Renewed AsureQuality assessment Previously, ca 2013, other registration NSF accepted for incidental contact and MPI C15 incidental contact. This was updated for MPI non-dairy (not NSF #).
- Food-safety (per incidental contact & nature of ingredients listed). Food safety (NSF 28/06/06 accepted for incidental contact. MPI 24/09/08 food areas incidental contact. 21CFR 178.3570 incidental contact limited to 10mg/kg hydrocarbon residual transfer.
- QA (ISO 9000 series was not required here).
- QC (Chemical safety per as above & micro also per manufacturing condition and anhydrous formula).
- Instructions –
 - Label gives ID data & NZFSA approved C11- all animal product except dairy - and panels for warnings, directions, and cautions - ok CRC SDS web did not return on search so please update us on this – e.g. re Flammability cautions).
 - SDS update unchanged NB hazard flammable.
- Unwanted effects (Per SDS, HSNO hazards not copied here & AICS wants. Production side effects are not expected per food listings).
- Efficacy (is outside scope of sanitary assessment).



6 November 2019

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade White Chain and Drive Lube
Description: Lubricant
Code: C 15

Approvals:

This compound is approved for use in premises processing all animal product except dairy, operating under the Animal products Act regime.

This approval is under the following regulations and notices, subject to the conditions stated in this approval:

1. Regulation 11(4)(b) of the Animal Products Regulations 2000 and Regulation 18(4)(b) of the Animal Products (Regulated Control Scheme – Limited Processing Fishing Vessels) Regulations 2001
2. Clause 4(1) of Animal Products (Specifications for Limited Processing Fishing Vessels) Notice 2005, Part 1 Clause 1.2 of the Animal Products Notice: Specifications for Products Intended for Human Consumption issued 2016, and Part 1, Clause 1.2 of the Animal Products Notice: Specifications for Products intended for Animal Consumption, issued 2017.

Conditions:

1. This is permitted to be used during processing of food to lubricate moving parts of equipment whereby the lubricated surface is either an integral part of the food contact surface, or is contiguous with the food contact surface and contamination could result from bearing seal leakage.
2. The equipment is to be maintained, including the application of lubricants, according to the specifications of the equipment manufacturer.
3. Only sufficient lubricant is to be used to achieve the desired effect.
4. When used in the manner permitted, all lubricated surfaces are to be maintained according to requirements for sanitation of food contact surfaces.
5. When used in any other manner that may result in incidental contamination of a food surface, the surface is to be cleaned by washing to ensure no free substance remains that could be transferred to food being processed.

This approval may be withdrawn at any time due to unapproved directions for use, or unsatisfactory performance, or any change in product formulation. The Branch Planning, Systems & Support Directorate must be notified if the holder of this approval wishes to transfer their products to another entity.

The product must be used in accordance with the manufacturer's instructions and specifications. The label may include a statement to the effect that the product is approved for use in premises registered under the Animal Products Act regime. Any statements made, however, must include the approval code and must be limited to the following unless otherwise specified:

MPI Approved C 15 (All animal product except dairy)

Note: Former NZFSA statements must be removed from your labels.

Regulation and Assurance Branch

PO Box 2526, Wellington 6140, New Zealand
Telephone: 0800 00 83 33, Facsimile: +64-4-894 0300
www.mpi.govt.nz

This approval must not be used as a Ministry for Primary Industries (MPI) endorsement of any claim made for the product by the manufacturer.

This approval will remain valid until 06 November 2024 unless the approval is revoked by notice in writing at an earlier stage.

Any queries regarding this approval should be directed to MPI Approvals by either telephone on 04 894 2550 or by e-mail at approvals@mpi.govt.nz.

Yours sincerely,



Maree Zinzley
Manager Approvals Operations
Performance Oversight & Approvals

Ministry for Primary Industries
Manatū Ahu Matua



Date: 6 November 2019

Official Receipt G.S.T. 64-558-838

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Food Grade White Chain and Drive Lube**

Sum of: **\$77.63**



CRC Industries NZ
Auckland NZ

I. Product Description

CRC Food Grade White Chain & Drive Lube is an extreme pressure lubricant formulated with PTFE for heavy-duty lubrication of chains, pins and sprockets. The high viscosity lubricant with excellent adhesive properties forms a tough film that remains in place during extreme wear without risking contamination of food and other clean environments.

Temperature Range from -20°C to +170°C. MPI Approved C15. NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact.

II. Features & Benefits

- **Formulated with PTFE** – Extreme pressure lubricant
- **Durable heavy duty lubrication** – Repels moisture, resists wash off
- **Excellent adhesive properties** – Remains in place
- **Corrosion protection** – Lengthens chain and sprocket life
- **For effective lubrication of all types of chain and conveyor systems**
- **360° degree valve** – Aerosol can be sprayed from any position even upside down
- **Non-toxic, odourless, tasteless**
- **Temperature Range -20°C to +170°C**
- **MPI Approved C15**
- **NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact**

III. Application and Directions

1. Apply by spraying an even film at each bushing.
2. Wipe off any excess.
3. Repeat application when necessary.
4. Only use the necessary amount to achieve desired results.

IV. Typical Properties and Characteristics

Physical Properties:

Flash Point	> 300°C
Appearance	Milky tacky liquid
Odour	Mild
Solubility	Not in water
% Volatile	0
Specific Gravity	0.88
Propellant	Hydrocarbon

Performance Characteristics:

Type of film	Non-drying
Dry Time	Non-drying
Temperature Range	-20°C to + 170°C



CRC Industries NZ
Auckland NZ

V. *Package Description*

Part Number	Size
3100	400ml Aerosol

VI. *Special Precautions*

General:

Use with adequate ventilation. Store in a cool, well-ventilated area. Dispose of empty containers safely. All unused product should be disposed of in conformance with local and HSNO regulations, do not contaminate water supply.

Aerosol Cans:

Do not puncture, incinerate or store above 50°C. Exposure to high temperatures may cause can to burst. Do not place in direct sunlight or near any heat source. Aerosol cans will conduct electricity. Keep away from all live electrical sources including battery terminals, solenoids, electrical panels and other electronic components. Failure to observe this warning may result in serious injury from flash fire and/or electrical shock.

First Aid:

Swallowed – Not considered a normal route of entry.

Skin – Remove contaminated clothing and wash skin thoroughly with soap and water. Remove any adhering solids with industrial skin cleansing cream. Do not use solvents. Seek medical attention in the event of irritation. Wash contaminated clothing before reuse.

Eyes – Immediately hold the eyelids apart and flush the eye continuously for at least 15 minutes with fresh running water.

Inhaled – Remove to fresh air. Lay patient down. Keep warm and rested.

Refer to Material Safety Data Sheet for more details.

TECHNICAL DATA SHEET Version 08/2015

PRODUCT WARRANTY: CRC offers a conditional warranty of this product for the period of 2 years from the date of manufacture.

DISCLAIMER: All information on this data sheet is based on testing by CRC Industries NZ. All products should be tested for suitability on a particular application prior to actual use. CRC Industries makes no representations or warranties of any kind concerning this data.



CRC Industries NZ
Auckland NZ

ALLERGEN CERTIFICATE

Date: September 19th, 2019

Product Number: 3100

Product Name: CRC Food Grade White Chain and Drive Lube

The Australia New Zealand Food Safety Code requires the identification of allergens present in food products. The presence of allergens in food grade processing aids including lubricants must be declared.

CRC Industries provides the following allergen information for the product(s) listed above.

Allergen	Present in Product	Present on Same Production Line	Present in Facility
Milk Products	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Soy Products	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
Peanut Products	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
Egg Products	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Tree Nut Products	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
Sesame Seed	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Mustard Seed	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Bee Pollen / Propolis	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Seafood and Shellfish	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
Sulphites	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Buckwheat	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Celery	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Cereal or Gluten Products	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Lupin	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Royal Jelly	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Mango	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Peach	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Pork	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Tomato	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Latex	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No

This information is accurate to the best of CRC Industries' knowledge or obtained from sources believed by CRC to be accurate.

For more information, please contact our Technical Service Department at 09 2722700.